

U.S. Army 92G Credentialing Program Practical Test Manual for Certified Culinarian



**American Culinary Federation Foundation
180 Center Place Way
St. Augustine, Florida 32095**

American Culinary Federation National Apprenticeship Practical Test

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This manual has been developed by the American Culinary Federation to assist in administering and coordinating the U. S. Army 92G Credentialing Program Practical Test.

The National Apprenticeship Practical Test is designed to verify the basic culinary skills of apprentices graduating from three years of training and study. Although no single test can verify all the skills an apprentice has mastered while in the program, this test has been designed to cover as broad a spectrum as circumstances allow.

The goals of the test are:

- To verify fundamental culinary skills which are critical to the success of the graduating apprentice
- To identify specific skill areas for apprentices that needs additional study and practice.
To serve as a platform from which an apprentice becomes familiar with the testing procedure that applies to other levels of ACF certification.
- To provide a forum for the U.S. Army to communicate feedback to supervising chefs to strengthen the educational process.
- Bring greater consistency between all apprenticeship programs throughout the U.S. Army installations and the ACFF.

It is the hope of the National Apprenticeship Committee that this test will provide not only a challenge to the apprentices being tested but to help raise the level of professionalism within the ACF as a whole.

Testing Philosophy:

The test is essentially based upon each graduating apprentice's ability to demonstrate basic culinary skills while preparing at least four portions of a four course menu. The menu the Soldier prepares will be drawn from a set of three possible approved menus which will have been revealed well in advance of the test. The Soldier is encouraged to study and practice all of the proposed menus so that a broader range of skills is enforced that can be tested and verified in a single session of practical testing. The assignment of the particular menu the Soldier is to prepare will be determined through a hat draw on the day of the test.

The menu assignment process has been designed to extend the educational process rather than simply verify knowledge. It is recommended that the apprentices be given ample time to discuss, review and practice these preparations prior to the test so that discrepancies between philosophy might be reduced.

There are two different sections of the test. First being the skills verification section, and second, the tasting and evaluation of the final product.

The skills verification section of the practical test is scored as (pass) or (remediate) only. The philosophy behind the pass/remediate structure is to set an atmosphere of learning rather than judgment. This system helps the Soldier concentrate on the fact that a remediation score for a skill identifies that more practice is needed and not that he or she is a failure.

The tasting section of the test is scored on a more traditional 40 point system based on taste, appearance and execution. The tasting evaluation is done through a blind panel, thus allowing for unbiased evaluation of results.

By providing two evaluation sections, the potentially negative impact of purely subjective evaluation is reduced.

The main advantage to this type of test is that it offers an atmosphere of constructive criticism and encouragement. This system also provides a climate for the judges to be more honestly critical of a Soldier who is most likely an acquaintance of some or all of the jury and will ultimately result in more fair and accurate evaluation.

More details about evaluation are provided in this manual in the section titled **Evaluation.**

Organization of the Test

Selection of Test and Dates:

To execute the practical test the installation must set a test date, notify the graduating Soldier's secure a dining facility to host the test, and select a panel of approved evaluators.

The test date will vary from installation to installation depending on convenience for all those involved however some guidelines should be followed.

- The date should fall some time during the apprentices final three months of the program.
- The date should be set several months in advance to provide ample time for proper preparation for both the candidates and administrators of the test.
- The test menus must be revealed no less than three weeks prior to the test date.
- A "remediation" date should be identified prior to the test so that provisions can be made for the administration of that session, if necessary.

Obviously, the selection of a test site is critical. Because the test requires individual preparation, the site must afford ample space and equipment. A list of necessary equipment is provided under the section titled **Equipment**.

Approved Test Menus:

The three possible menus are contained in this manual. The menus are not perfect in terms of nutritional balance or menu progression; however, they are assembled to provide maximum learning potential from the exercise.

Although the skills verified are not exactly the same between all three menus, extremely important skills such as knife techniques, sautéing, roux thickening, aeration technique and some variation of hollandaise preparation are contained in each menu.

Individual installations may apply for approval of different menus when regionally and/or techniques defined by a particular program are important factors. This process is accomplished by submitting an official application for the potential menus to the National Apprenticeship Chair. This application must be made in writing a minimum of eight (8) weeks prior to the planned administering of the exam. The menus will be evaluated on the following criteria before being approved:

- The menu must demonstrate an equal or higher degree of difficulty as those provided in this package.
- The menus must be accompanied by basket list and equipment list sufficient to produce the menus.
- Each menu must contain sufficient opportunity to evaluate major and minor skills.

The National Apprenticeship Chair makes all final approvals and recommendations of applications for local menus.

Reference Material:

Since this is to be a test of skill rather than memorization, reference materials such as recipes and notes are allowed to be brought to the test.

Working Space and Equipment:

The sponsoring site must be able to provide ample space to include refrigeration, work areas, sinks, range space and oven space for each apprentice.

Sufficient access to fryers and grills must be provided, although apprentices may share this equipment.

Each station must be provided with a basic set of pots, pans and hand tools (see list). Additional kitchen equipment is to be supplied in a common area. In the event that a sponsoring house is unable to supply all the stations with a full set of station equipment the apprentice may be asked to bring along some of the items needed to complete the set.

China is to be made available from a common area but will be chosen and gathered by the apprentice.

Individual Equipment

2	3 qt. mixing bowls	1	rubber spatula
2	small sauce pans	1	solid spoon
1	medium sauce pan	1	slotted spoon
1	large sauté pan	1	2 oz. ladle
1	medium sauté pan	1	6 oz. ladle
2	small sauté pans	1	small whisk
1	wooden spoon	1	cutting board
2	small bain marie inserts		

Common Equipment

butchers twine	chinoise
food processor	food scale
measuring containers	fryer
grill	

Ingredients:

For each menu, an ingredient basket is to be assembled to accommodate the required preparations. An ingredient list based on the minimum (four portions) is attached to each menu at the back of this test.

Much of the menu will be determined by the assignments; however, some garnishment and flavoring may be determined by the apprentice. A list of kitchen staples and some optional items from a common area are to be made available.

Evaluation

Evaluator Selection:

A panel of Judges is to be selected by Local Food Advisor. The panel is divided into two groups: kitchen proctors, who will monitor preparation and verify competencies; and the tasting panel, which under blind tasting evaluate the final product. The evaluators will be in the rank of E7 or above. Of the three evaluators, two must be unaffiliated with the exam candidate. ACF defines affiliation as a relationship that consists of a vested interest and Soldier(s) direct report, monetary benefit or any relationship which could personally benefit the evaluator as a result of a candidate passing the exam. Only three approved evaluators are required per every nine candidates. Each evaluator will sign the score sheets and evaluators summary score sheets which are to be submitted to the ACF National Office along with all other examination requirements.

Scoring:

The skills verification portion of the test is scored only as (pass) or (remediate). The skills are judged during the preparation period through frequent monitoring by the judges. Notes are made during the preparation as reference to the evaluation.

Tasting of the final product is judged separately and given a numeric score (based on 40 points) for taste (10), presentation (10), and execution (20). (Sample scoring sheets are attached)

Should a candidate receive a “remediate” by more than one judge in more than one major skill area, receive more than four “mentor” remediations, or average less than 28 points for the tasting section; the test will need to be repeated after remedial work has been completed.

Organization:

Organization is an evaluation of the Soldier’s ability to keep his or her work area arranged for efficient production. Although an entirely subjective evaluation, acceptable organization is generally obvious. Infractions should be noted and communicated to the Soldier upon evaluation. This section is scored as Acceptable or Unacceptable. If a Soldier receives an unacceptable score from more than one proctoring judge, the test will need to be repeated after remedial work is completed.

Sanitation:

It is the Soldier’s responsibility to work within guidelines of sanitation and safety at all times. Judges are allowed to disqualify any candidate for infractions of these guidelines. Cleanliness of the equipment both during and after the test will be the responsibility of the Soldier. The Installations Food Advisor may select a Soldier to serve as steward to the candidates. This section is scored as Acceptable or Unacceptable. If a Soldier receives an Unacceptable score from more than one proctoring judge the test will need to be repeated after remedial work is completed.

By-Product:

All food and non-food refuse will be kept in the station with the Soldier until the completion of the test. Two separate containers are to be maintained, one for food refuse, the other for non-food refuse. The Soldier may request to empty non-food refuse during the test, after the contents of the container have been reviewed by the judges. Upon the completion of the test, the judges may review the food refuse container to determine efficiency of candidate's work. Points may be deducted from the candidate's score if serious infractions concerning product usage are witnessed.

In the case of cooked by-product, such as roasted chicken, only a Soldier portion should be presented. The cooked by-product should be properly handled and stored as if it were to be intended for another use.

Timing:

The Soldier is given a total of four hours for preparation and a total of fifteen minutes to present four portions of all four courses to the panel of judges. The Soldier will be notified of his or her presentation time "window" upon the start of his or her preparation. If the Soldier is not able to present the entire menu during the time framed allotted, courses not presented in that time will be rescheduled to occur after all other Soldier have completed their presentations.

More than one late course constitutes a full remediation. One late course demands one point per minute to be deducted from the final tasting score.

In case of several Soldier taking the test on the same day, the start times for each is staggered by twenty minutes (see enclosed schedule sample).

Remediation:

After reviewing all skill evaluation and test scores, the Judging panel must assign any necessary remediation. Based on the severity of the deficiency or the importance of the skill, the panel will determine which level of remediation is appropriate for any deficient areas.

Mentor Remediation-

Upon completing evaluation, should a Soldier receive a "mentor remediation needed" score on a section of the test, that section will need to first be revisited by the Soldier and his or her sponsoring NCO. Upon completing the remediation, the sponsoring NCO will sign the evaluation sheet and forward it to the local Installations Food Advisor so that a passing score may be recorded and issued.

Full Remediation-

Upon completing evaluation, should an Soldier receive a "full remediation needed" score on a section of the test, that section will need to first be revisited by the Soldier and his or her sponsoring NCO. Upon completing the remediation the sponsoring NCO will sign the evaluation sheet and forward to the Installations Food Advisor who will in turn notify the Soldier of the next opportunity to demonstrate that skill to a member of the original evaluator panel. Upon successfully completing that demonstration, the evaluator will sign the evaluation sheet and forward it back to Installations Food Advisor so that a passing score may be recorded and issued.

Repeat-

Under conditions of Unacceptable organization or sanitation, excessive “remediation needed” scores in the skills verification section, or low tasting scores, a Soldier may be asked to repeat the testing process. Under those conditions he or she will be asked to start the process of testing over again beginning with studying the possible menus and drawing from a hat the actual test menu.

Philosophical Discrepancies:

As a rule, the Art and Science of Culinary Preparation will serve as the reference volume in any argument concerning procedural correctness. If *The Arts and Science of Culinary Preparation* is unable to satisfy the discrepancy, *The New Professional Chef*, *Escoffier’s Le Guide Culinaire*, or *Professional Cooking*, respectively, will serve as references.

Final Test Exercise One

Bisque Soup

skills verified

- ρ bisque style soup preparation
- ρ proper presentation and service of soup

Sautéed Fish Meuniere

skills verified

- ρ boning of round fish(firm white fish)
- ρ sauté technique
- ρ preparation of meuniere butter

Roasted Chicken (sauce to be based on pan gravy)

skills verified

- ρ trussing of poultry
- ρ roasting procedure
- ρ development and handling of pan drippings
- ρ roux thickening
- ρ boning of cooked poultry

Broccoli Hollandaise

skills verified

- ρ cooking of green vegetables
- ρ Hollandaise preparation

Rice Pilaf

skills verified

- ρ pilaf procedure

Bavarian Cream with Fruit Coulis

skills verified

- ρ creme anglaise procedure
- ρ handling of gelatin
- ρ handling of whipped cream
- ρ aeration technique
- ρ fruit coulis preparation

Basket Ingredients (based on four portions)

- | | |
|---------|--|
| 1/2 lb. | shrimp (shell on) |
| 1 | whole round fish (salmon, grouper, striped bass, etc.) |
| 2 ea. | whole chickens |
| 1 head | broccoli |
| 1 pt. | strawberries |

Final Test Exercise Two

Chicken Consommé Julienne

skills verified

- ρ consommé preparation
- ρ proper size and cooking of garnish

Grilled Fish Choron

skills verified

- ρ boning of round fish
- ρ grilling technique
- ρ hollandaise (choron) preparation

Braised Beef Pot Roast

skills verified

- ρ tying of meat
- ρ braising procedure
- ρ roux thickening
- ρ slicing

Glazed Carrots

skills verified

- ρ knife cuts
- ρ glazed vegetable procedure

Dauphine Potatoes

skills verified

- ρ preparation of potato puree
- ρ preparation of pâte à choux
- ρ deep fat frying technique

Hot Soufflé

skills verified

- ρ preparation of pastry cream
- ρ beating of meringue
- ρ aeration technique
- ρ preparation of mold
- ρ baking procedure
- ρ organization for service of soufflé

Basket Ingredients (based on four portions)

- | | |
|-------|--|
| 1 | whole round fish (salmon, grouper, striped bass) |
| 1 lb. | ground chicken |
| 1 pc. | 3# beef round or chuck |

Final Test Exercise Three

Cream Soup

skills verified

- ρ roux thickening
- ρ proper cooking of garnish

Poached Fish Glacé

skills verified

- ρ boning of flat fish
- ρ shallow poach technique
- ρ use of cuisson (cooking liquid)
- ρ hollandaise preparation

Sautéed Supreme of Chicken

skills verified

- ρ boning procedure
- ρ sauté procedure
- ρ development and handling of fond
- ρ checking for doneness
- ρ preparation of pan sauce

Vegetable Custard

skills verified

- ρ preparation of vegetable puree
- ρ baking of custard based product

Chateau Potatoes

skills verified

- ρ knife skills for shaped vegetables
- ρ chateau roasting procedure

Chocolate Mousse

skills verified

- ρ sabayon procedure
- ρ melting of chocolate
- ρ handling of whipped cream, egg whites, or both
- ρ aeration technique

Basket Ingredients (based on four portions)

- | | |
|-------|---------------------------------------|
| 1 | whole flat fish (flounder, sole, dab) |
| 2 ea. | whole chickens |
| 4 ea. | baking potatoes |

Staple Items

flour	onions
rice (converted)	celery
butter	carrots
milk	leeks
heavy cream	tomatoes
butter	tomato paste
brandy	lemons
eggs	oranges
salt	potatoes
pepper	chicken stock
common spices	white beef stock
oil	white wine vinegar
Dijon mustard	sugar
fresh herbs	gelatin
common cooking wines	vanilla bean
shallots	cornstarch
garlic	bittersweet/ <u>semi sweet chocolate</u>

Optional Selections

This is an assortment of items which may be used as garnishes or embellishments to the menu. Items such as wild mushrooms, specialty vegetables or fruits, as well as puff pastry dough, nuts etc. are good items for this purpose. The Soldier is allowed to choose items that are on the tray at the time of receiving the basket; therefore, the offering may vary. However, these items are not essential to the completion of the competencies or a full menu since the basket and staple supplies make up a substantial list.

Practical Exam Scores Sheet
Exercise One
Skills Verification

Evaluator_____

Candidate Number_____

	Comment
Bisque Soup ρ bisque style soup preparation ρ proper presentation and service of soup	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Sautéed Fish Meuniere ρ boning of round fish (firm white fish) ρ sauté technique ρ preparation of meuniere butter	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Roasted Chicken (sauce to be based on pan gravy) ρ trussing of poultry ρ roasting procedure ρ development & handling of pan drippings ρ roux thickening ρ boning of cooked poultry	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Broccoli Hollandaise ρ cooking of green vegetable ρ Hollandaise preparation	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Rice Pilaf ρ pilaf procedure	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Bavarian Cream with Fruit Coulis ρ cream anglaise procedure ρ handling of gelatin ρ handling of whipped cream ρ aeration technique ρ fruit coulis preparation	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat

Sanitation: ρ **Acceptable** ρ **Unacceptable**
 Comments:

Organization: ρ **Acceptable** ρ **Unacceptable**
 Comments:

Practical Exam Scores Sheet
Exercise Two
Skills Verification

Evaluator _____

Candidate Number _____

	Comments
Chicken Consommé Julienne ρ consume preparation ρ proper size and cooking of garnish	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Grilled Fish Choron ρ boning of round fish ρ grilling technique ρ hollandaise (choron) preparation	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Braised Beef Pot Roast ρ tying of meat ρ braising procedure ρ roux thickening ρ slicing	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Glazed Carrots ρ knife cuts ρ glazed vegetable procedure	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Dauphine Potatoes ρ preparation of potato puree ρ preparation of pâte à choux ρ deep fat frying technique	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat
Hot Soufflé ρ preparation of pastry cream ρ beating of meringue ρ aeration technique ρ preparation of mold ρ baking procedure ρ organization for service of soufflé	Remediate: ρ Yes ρ No If yes: ρ Mentor ρ Full ρ Repeat

Sanitation: ρ **Acceptable** ρ **Unacceptable**
 Comments:

Organization: ρ **Acceptable** ρ **Unacceptable**
 Comments:

Practical Exam Scores Sheet
Exercise Three
Skills Verification

Evaluator _____

Candidate Number _____

	Comments
Cream Soup	Remediate: ρ Yes ρ No
ρ roux thickening	If yes: ρ Mentor ρ Full ρ Repeat
ρ proper cooking of garnish	
Poached Fish Glacé	Remediate: ρ Yes ρ No
ρ boning of flat fish	If yes: ρ Mentor ρ Full ρ Repeat
ρ shallow poach technique	
ρ use of cuisson (cooking liquid)	
ρ hollandaise preparations	
Sautéed Supreme of Chicken	Remediate: ρ Yes ρ No
ρ boning procedure	If yes: ρ Mentor ρ Full ρ Repeat
ρ sauté procedure	
ρ development and handling of fond	
ρ checking for doneness	
ρ preparation of pan sauce	
Vegetable Custard	Remediate: ρ Yes ρ No
ρ preparation of vegetable puree	If yes: ρ Mentor ρ Full ρ Repeat
ρ baking of custard based product	
Chateau Potatoes	Remediate: ρ Yes ρ No
ρ knife skills for shaped vegetables	If yes: ρ Mentor ρ Full ρ Repeat
ρ chateau roasting procedure	
Chocolate Mousse	Remediate: ρ Yes ρ No
ρ sabayon procedure	If yes: ρ Mentor ρ Full ρ Repeat
ρ melting of chocolate	
ρ handling of whipped cream,	
<u>egg whites, or both</u>	
ρ aeration technique	

Sanitation: ρ Acceptable ρ Unacceptable
Comments:

Organization: ρ Acceptable ρ Unacceptable
Comments:

Practical Exam Scores Sheet
Tasting Evaluation

Evaluator _____

Candidate Letter A, B or C _____

	(10)	(10)	(20)	Total	Comments
Soup Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Fish Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Main Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Vegetable	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Starch	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Dessert	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	

Practical Exam Summary Score Sheet Menu One

Kitchen Evaluator A _____ **Tasting Evaluator 1** _____

Kitchen Evaluator B _____ **Tasting Evaluator 2** _____

Kitchen Evaluator C _____ **Tasting Evaluator 3** _____

Candidate Name: _____

Tasting Results

*Average score in each section must be 28 or above.
from each Tasting Evaluator (TE)

	TE 1	TE 2	TE 3	Average Total	
Soup Course					*
Fish Course					*
Main Course					*
Vegetable					*
Starch					*
Dessert					*

Kitchen Skills Results

*Submit judges skills verification score sheets for all pass and/or remediation.

Bisque Soup bisque style soup preparation proper service of soup	ρ Pass	ρ Remediate
Sautéed Fish Menuiere boning of round fish sauté technique preparation of meuniere butter	ρ Pass	ρ Remediate
Roasted Chicken (sauce based on pan gravy) trussing of poultry roasting procedure development of pan drippings roux thickening boning of cooked poultry	ρ Pass	ρ Remediate
Broccoli Hollandaise cooking of green vegetables Hollandaise preparation	ρ Pass	ρ Remediate
Rice Pilaf pilaf procedure	ρ Pass	ρ Remediate
Bavarian Cream with Fruit Coulis cream anglaise procedure handling of gelatin handling of whipped cream aeration technique fruit coulis preparation	ρ Pass	ρ Remediate

Practical Exam Summary Score Sheet Menu Two

Kitchen Evaluator A _____ Tasting Evaluator 1 _____

Kitchen Evaluator B _____ Tasting Evaluator 2 _____

Kitchen Evaluator C _____ Tasting Evaluator 3 _____

Candidate Name: _____

Tasting Results

*Average score in each section must be 28 or above.
from each Tasting Evaluator (TE)

	TE 1	TE 2	TE 3	Average Total	
Soup Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Fish Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Main Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Vegetable	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Starch	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Dessert	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*

Kitchen Skills Results

*Submit judges skills verification score sheets for all pass and/or remediations.

Chicken Consommé Julienne consommé preparation proper size/cooking of garnish	ρ Pass	ρ Remediate
Grilled Fish Choron boning procedure grilling technique hollandaise (choron) preparation	ρ Pass	ρ Remediate
Braised Beef Pot Roast tying of meat braising procedure roux thickening slicing	ρ Pass	ρ Remediate
Glazed Carrots knife cuts glazed vegetable procedure	ρ Pass	ρ Remediate
Dauphine Potatoes preparation of potatoes puree preparation of pâte à choux deep fat frying technique	ρ Pass	ρ Remediate
Hot Soufflé preparation of pastry cream beating of meringue aeration technique preparation of mold baking procedure organization for service	ρ Pass	ρ Remediate

Practical Exam Summary Score Sheet Menu Three

Kitchen Evaluator A _____ Tasting Evaluator 1 _____

Kitchen Evaluator B _____ Tasting Evaluator 2 _____

Kitchen Evaluator C _____ Tasting Evaluator 3 _____

Candidate Name: _____

Tasting Results

*Average score in each section must be 28 or above.
from each Tasting Evaluator (TE)

	TE 1	TE 2	TE 3	Average Total	
Soup Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Fish Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Main Course	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Vegetable	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Starch	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*
Dessert	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	*

Kitchen Skills Results

*Submit judges skills verification score sheets for all pass and/or remediations.

Cream Soup	ρ Pass	ρ Remediate
roux thickening		
proper cooking of garnish		
Poached Fish Glacé	ρ Pass	ρ Remediate
boning procedure		
shallow poach technique		
use of cuisson (poaching liquid)		
hollandaise (choron) preparation		
Sautéed Supreme of Chicken	ρ Pass	ρ Remediate
boning procedure		
sauté procedure		
development and handling of fond		
checking for doneness		
preparation of pan sauce		
Vegetable Custard	ρ Pass	ρ Remediate
preparation of vegetable puree		
baking of custard based product		
Chateau Potatoes	ρ Pass	ρ Remediate
knife skills for shaped vegetables		
chateau roasting procedure		
Chocolate Mousse	ρ Pass	ρ Remediate
sabayon procedure		
melting of chocolate		
handling of whipped cream or egg whites		
aeration technique		

Sample Schedule

Candidate Number	Start Time	Begin Service	Finish Service
	8:00	12:00	12:15
	8:20	12:20	12:35
	8:40	12:40	12:55
	9:00	1:00	1:15
	9:20	1:20	1:35
	9:40	1:40	1:55
	10:00	2:00	2:15
	10:20	2:20	2:35
	10:40	2:40	2:55
	11:00	3:00	3:15